



European Organic Verification Program Handling and Processing System Plan

BUSINESS NAME:

WSDA ORGANIC CERTIFICATION NUMBER
(RENEWAL APPLICANTS ONLY):

COUNTY WHERE BUSINESS IS LOCATED:

STATE WHERE BUSINESS IS LOCATED:

NOTE: This European Organic Verification System Plan is an addendum to the WSDA Organic Handling System Plan. This plan addresses the additional requirements that must be met if products are to maintain access to the European Union.

Please ensure you have read and you understand the European Organic Verification Additional Requirements (located in the Organic Certification Guide) prior to applying for this program.

SECTION A. EUROPEAN OPERATOR AGREEMENT

Agreement [The person signing the application must be authorized to represent the firm.]

I [Business Name] _____ depose and say that I will:

1. Agree to all conditions outlined in the WSDA National Organic Program Operator Agreement.
2. Fully comply with the additional requirements of the WSDA European Organic Verification Program.
3. Supply WSDA Organic Food Program with all information required to verify compliance with the WSDA European Organic Verification Program.

Signature: _____ Date _____

Print Name: _____ Title _____

SECTION B. PRODUCTS TO BE CERTIFIED AND COMPLIANCE DOCUMENTATION

Documentation confirming compliance with European Regulation (EEC 2092/91) and IFOAM Basic Standards must be obtained and kept on file for each product, or ingredient in a processed product, to be certified under the European Program.

ORGANIC PROCESSORS: Please complete the attached **Product Profile Form (AGR 2213)** for *each* Processed Product you wish to have certified under the European Program.

ORGANIC HANDLERS: Please complete the attached **Handler Supplier Form (AGR 2212)** for products you wish to have certified under the European Program.

SECTION C. POST HARVEST MATERIALS

Please note that this section only applies to products certified under the European Program

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|---|------------------------------|-----------------------------|
| 1. Is a chlorine material, hydrogen peroxide or ozone used as a sanitizer on food contact surfaces at your facility prior to handling or processing exported products? | <input type="checkbox"/> Yes | <input type="checkbox"/> No |
| 1a. If "Yes" does a potable water rinse follow the use of these sanitizers? | <input type="checkbox"/> Yes | <input type="checkbox"/> No |
| 2. Are chlorine materials (including, but not limited to Calcium hypochlorite, Chlorine dioxide, and Sodium hypochlorite) added to flume water at your facility during the handling of exported products? | <input type="checkbox"/> Yes | <input type="checkbox"/> No |
| 2a. If "Yes" please list the materials used during the handling of exported products. | | |



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3. Is Sodium silicate, sodium sulphate, and lignin sulfonate used as floatation agents at your facility during the handling of exported products?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
3a. If "Yes" please list the materials used during the handling of exported products.		

SECTION D. INGREDIENTS AND PROCESSING AIDS

Please note that this section only applies to products certified under the European Program

1. Are all ingredients and/or processing aids in your exported products certified organic OR listed in the European Program Allowed Ingredient and Processing Aid List (AGR 2206)?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
2. Do you have documentation that traces all non-organic materials and processing aids back one step to verify that they are not derived from genetically modified organisms?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not Applicable Only Certified Organic Ingredients and Processing Aids are used.
2a. If "Yes", please ensure a copy of the documentation has been submitted.			

SECTION E. PROCESSING METHODS

Please note that this section only applies to products certified under the European Program

1. Have extraction techniques been used with organic products, or with ingredients in organic products?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
1a. If "Yes", do you have documentation confirming the extraction techniques used only utilize water, ethanol, plant and animal oils, vinegar, carbon dioxide, or nitrogen?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
1b. If "Yes", please submit a copy of the documentation.			
2. Do you use filtration techniques for products, or for ingredients in processed products?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
2a. If "Yes", do you have documentation that confirms filtration techniques do not utilize asbestos, or any other substance that may contaminate the product as a filter?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
2b. If "Yes", please submit a copy of the documentation.			

SECTION F. WASTE MANAGEMENT AND NUTRIENT RECYCLING

IFOAM Basic Standards requires handling facilities to return nutrients, organic matter, and other resources through recycling of waste materials. Please note that this requirement includes, but is not limited to, container or packaging recycling, water recycling, composting of waste products, and the sale of by-products.

1. Please describe how your facility recycles and returns nutrients, organic matter, and other resources or waste materials.

SECTION G. LABOR

1. Do you employ ten or more people?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
1a. If "No", move onto Section F – Projected Production.		

